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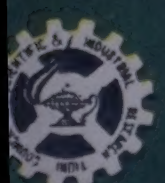

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE

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CENTRAL FOOD TECHNOLOGICAL RESEARCH
INSTITUTE MYSORE-2, INDIA

LIST OF PUBLICATIONS

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One of the National Laboratories, the Central Food Technological Research Institute (CFTRI) is devoted to researches on food science and technology with particular reference to food problems of the country. The researches relate to better storage of foods, production of nutritious substitute and supplementary foods from yet unutilized resources, improvements in methods of food processing and packaging, investigating problems of food spoilage and sanitation, coffee and tea, coconut, arecanut etc. Besides fundamental investigations, developmental studies are undertaken to ensure technological feasibility of several processes. Designing and fabrication of equipment, operational research, technical advice to food industries and extension work are among the other important activities of the Institute.

The CFTRI, started in October 1950, has already become a place of reference in the field of food science and technology.

The results of research are disseminated through technical and non-technical papers in various professional and popular publications In addition, annual reports, special publications like proceedings of symposia, literature reviews, semi-technical booklets and extension service bulletins are published from time to time. A monthly technical journal *Food Science* and two popular quarterly Bulletins in Hindi and Kannada are regular publications of the Institute.

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2.1. **Extension Service Bulletin No. 1**—Tapioca Macaroni goes to the people (1958), pp. 46, Royal 8vo.

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2.8. **Some Aspects of Food Research at C. F. T R. I. (1961)**, pp. 38 Royal 8vo.

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